

ARMANI / HASHI

Experience the best of Japan in a vibrant setting.
Armani/Hashi restaurant and lounge
delivers an imaginative twist
on traditional and contemporary Japanese cuisine,
brought to your table in sharing style.
The freshest fish is flown in daily from around the world
and complemented by
a selection of house made cocktails and hand picked sake.

ARMANI

Hotel Dubai

CONSUMER ADVISORY

If you have any concerns regarding food allergies or intolerances, please speak to a team member before making your order.

We wish to inform you that the consumption of raw or undercooked animal, seafood, poultry or egg products may increase your chance of foodborne illness. Also, because of the increased risk involved, we strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products.

Further information is available upon request.

زبوننا العزيز

إذا كانت لديك أية أسئلة متعلقة بالأطعمة التي قد تسبب الحساسية أو عدم تحمل الطعام، يرجى التحدث إلى أحد موظفينا قبل تقديم طلبك.

نود التنويه بأن استهلاك الحيوانات النيئة أو غير المطبوخة جيدًا أو المأكولات البحرية أو الدواجن أو منتجات البيض قد يزيد من فرصتك في الإصابة بالأمراض المنقولة بالغذاء. كما أنه نظرًا لزيادة المخاطر التي ينطوي عليها الأمر، ننصح بشدة النساء الحوامل والرضع والأطفال دون سن 15 عامًا والأفراد الذين يعانون من ظروف صحية معينة بتجنب تناول المنتجات الحيوانية النيئة أو غير المطبوخة جيدًا.

يسعدنا أن نوفر لكم المزيد من المعلومات في حال كان لديكم أي استفسارات أخرى.

OMA-KASE PREMIUM TASTING MENU

STARTER 1

Armani Caviar ,Tuna Toro Tartare , Brioche **(S,SB,G)**

Hokkaido Uni & Ikura Donburi **(S,SB,G)**

STARTER 2

Seared Beef Tataki, Black Truffle Ponzu **(SB, G)**

SOUP

Lobster Flavored Miso Soup **(S, SB, G)**

SASHIMI

3 Kinds of Sashimi & Gillardeau Oyster **(S, SB, G)**

TEMPURA

Ise Ebi Tempura with Wasabi Aioli & Octopus Tempura **(S, SB, G)**

MAIN COURSE 1 & 2

Robata Maine Loster **(S, SB, G)**

& Black More 9+ Wagyu Striploin **(G, SB)**

PRE-DESSERT

Yuzu granita **(V)**

DESSERT

Matcha Tiramisu **(D, E, G)**

&

Mochi Ice cream **(D, N, SB, SS)**

AED 1299 per person

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphities (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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OMA-KASE 9 COURSES MENU

AMUSE – BOUCHE

Edamame (SB)

STARTER 1

Oysters with Ponzu sauce (S, SB, G)

STARTER 2

Seared Beef Tataki, Black Truffle Ponzu (SB, G)

SOUP

Japanese Dobing| Seafood soup with Mushroom (S, SB, G)

MIDDLE COURSE 1

3 Kinds of Sashimi (S, SB, G)

MIDDLE COURSE 2

Octopus, Beef and Seabass Skewer (S, SB, G)

MAIN COURSE 1 & 2

Robata Maine Loster (S, SB, G)

& Tajima Wagyu Beef with Foie Gras, Mushrooms (SB, G)

PRE-DESSERT

Yuzu Granita

DESSERT

Matcha Tiramisu (D, E, G)

AED 999 per person

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OMA-KASE 8 COURSES MENU

AMUSE – BOUCHE

Edamame (SB)

STARTER 1

Oysters with Ponzu sauce (S, SB, G)

STARTER 2

Seared Beef Tataki, Black Truffle Ponzu (SB, G)

SOUP

Hashi Miso soup (G, SB)

MIDDLE COURSE 1

3 Kinds of Sashimi (S, SB, G)

MIDDLE COURSE 2

Crunch Octopus tempura with Spicy creamy sauce (S, SB, G)

MAIN COURSE

Tajima Wagyu Beef with Foie Gras, Mushrooms (SB, G)

Or

Gindara Soy Robotayaki (Black Cod) (S, SB, G)

PRE-DESSERT

Yuzu Granita

DESSERT

Miso Chocolate (D,G, E)

AED 899 per person

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OMA-KASE 6 COURSES MENU

AMUSE – BOUCHE

Edamame **(SB)**

STARTER

Yellowtail Carpaccio, Shallot, Chives with Ponzu **(G, S, SB)**

SOUP

Hashi Miso soup **(G, SB)**

SASHIMI

3 Kinds of Sashimi **(S, SB, G)**

MIDDLE COURSE

Black Tiger Shrimp with Tendashi **(G, S, SB)**

MAIN COURSE

Robata Angus Tenderloin with Mushrooms **(G, SB, SS)**
(Spicy / Non-Spicy)

DESSERT

Kokonattsu Cake **(D, G)**

AED 699 per person

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OTSUMAMI | APPETIZERS AED

Edamame (G, SB, Vegan) Edamame with Sesame Salt or Spicy sauce	35
Suzuki to Toryuhu (G, S, SB) Seabass, Black Truffle, Chives, Ikura, Shallot with Truffle Ponzu	75
Hamachi to shallot (G, S, SB) Yellowtail Carpaccio, Shallot, Chives with Ponzu	75
Sashimi Roll (G, S, SB, SS) Tuna, Salmon, Yellowtail, Pickled Radish, Cucumber, Nori, Ponzu	95
Gyoza (G, SB, SS) Shinjuku style Chicken Dumpling with Red Chili sauce	99
Wagyu Tataki (G, SB) Wagyu Beef Tataki, Black Truffle, Fresh mixed Greens, Chives Shimeji Mushrooms with Truffle Ponzu	120
Tuna Crispy (G, S, SB, SS) Tuna Akami, Baked Tortilla, Black Truffle, Onion, Maldon Salt	140
Maguro to Salmon Taru Taru (G, S, SB, SS) Tuna and Salmon tartare, Variety of Fish Roes with Ginger Foam	170
Chutoro Carpachio (G, S, SB) Semi Tuna Belly, Daikon, Shallot, Chives, Ponzu	180
Nama Kaki (G, S, SB) 6pcs Gillardeau oysters with Ponzu sauce, Ikura, Baerii Caviar, Gold	279
Armani Caviar, O-Toro Tartare "YUKE" (G, S, SB, SS) Armani Caviar, Tuna belly, Gold Leaf, Truffle Ponzu, Brioche, Chives	650

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NIKKEI CUISINE AED

Fired Salmon (G, SB, SS) 75
Screaming "O" Sauce, Cucumber, Salmon Roe

Hamachi Chilli Mint (G, S, SB) 85
Yellowtail, Cucumber, Chilli mint Sauce, Ginger foam

Coconut Ceviche (G, S, SB) 120
Coconut Cream, Octopus, Shrimp, Scallop, Sweet corn, Potato

From Lima (G, S, SB) 125
Botan Ebi, Tomatoes, Asparagus, Aji amalio, Chive oil

Nikkei Platter (G, S, SB) 380
Coconut Ceviche, Hamachi Chilli Mint, Tuna Carpaccio, From Lima

SARADA | SALAD AED

Gurin Sarada (G, SB, SS, Vegan) 55
Fresh mixed Greens, Sesame Seed with Soy Sesame dressing

Chuka Wakame (G, SB, SS, Vegan) 65
Chuka seaweed, Leek, Okra, Raspberry Caviar, Glass noodle

Hourensou to Goma (G, SB, SS, Vegan) 70
Blanched Spinach, Hashi Sesame dressing, Sesame seeds

SUIMONO | SOUP

Miso Shiru (G, SB) 40
Hashi Miso soup

Dobin Mushi (G, S, SB) 65
Japanese Seafood Soup with Eringi mushroom

Lobster Miso Shiru (G, S, SB) 75
Hashi Lobster flavoured Miso soup

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SUSHI OR SASHIMI AED

2 pieces of Sushi or 3 pieces of Sashimi

Ebi (S) Poached Shrimp	45
Tako (G,S,SB) Octopus	50
Ikura (G,S,SB) Salmon roe	50
Akami (S) Tuna	55
Hamachi (S) Yellowtail	55
Tennen San Sa-mon (S) Organic Salmon	55
Hirame (S) Halibut	55
Suzuki (S) Seabass	55
Madai (S) Seabream	60
Shima-Aji (S) Striped Horse Mackerel	65
Shime Saba (S) Mackerel	60
Unagi (G,S,SB) BBQ fresh water Eel	60
Botan Ebi (S) Spot Shrimp	90
Chu-Toro (S) Semi Tuna Belly	90
Uni (S) Sea Urchin	100
O-Toro (S) Tuna Belly	120

SUSHI ONLY

Foie gras (G) Foie Gras, Tsume sauce	90
Wagyu (G) Tajima Wagyu Beef, Tsume Sauce	100

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SUSHI OR SASHIMI

OMA-KASE / CHEF'S SELECTION

Nigiri AED

5 Syurui (G, S, SB)
5 Varieties | 10 Pieces **259**

7 Syurui (G, S, SB)
7 Varieties | 14 Pieces **349**

12 Syurui (G, S, SB)
12 Varieties | 24 Pieces **549**

Sashimi

5 Syurui (G, S, SB)
5 Varieties | 15 Pieces **259**

7 Syurui (G, S, SB)
7 Varieties | 21 Pieces **349**

12 Syurui (G, S, SB)
12 Varieties | 36 Pieces **549**

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

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MAKI | ROLLS

AED

(Temaki-Hand roll is available as per your preference)

Yasai (G, SB, SS, Vegan) (6pcs) Vegetable roll Spinach, Carrot, Pickled Radish, Cucumber Sesame seeds with Sesame oil	65
Salmon Kawa (D, G, S, SB) (6pcs) Salmon Skin Cream cheese, Shichimi powder, Avocado with Hashi Sweet Soy sauce	75
Karai Salmon to Negi (G, S, SB) (6pcs) Spicy Salmon roll Salmon, Cucumber, Leek, Spring onion, Wasabi Tobiko with Hashi Chilli oil	75
Salmon to Avocado (G, S, SB) (6pcs) Salmon roll Salmon sashimi with Avocado	75
Akami to Avocado (G, S, SB) (6pcs) Tuna roll Tuna Sashimi, Avocado, Fresh Wasabi	85
Wagyu to Foie Gras (G, SB, SS) (6pcs) Wagyu Beef roll Foie gras, Tamago yaki, Asparagus with Hashi Sweet Soy sauce	135
Negi Toro (G, S, SB) (6pcs) Tuna Belly roll Toro and Leek	145

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MAKI | ROLLS

AED

(Temaki-hand roll is available as per your preference)

Karifornia (E, G, S, SB) (6pcs) California Fresh Crab meat, Avocado, Cucumber, Tobiko	75
Ebi to Amashyoyu Sauce (E, G, S, SB) (5pcs) Prawn Tsume Avocado, Cucumber, Mayonnaise Sesame seeds with Hashi Sweet Soy sauce	75
Tennen San Salmon (D, G, S, SB, SS) (6pcs) Organic Salmon roll Cucumber, Cream cheese, Sesame seeds	75
Karami Maguro (G, S, SB) (6pcs) Spicy Tuna Tenkasu, Cucumber, Wasabi Tobiko with Hashi chilli sauce	75
Watarigani (E, G, S, SB) (5pcs) Crispy Soft-shell Crab roll Avocado, Chives, Tobiko, Sesame seeds with Chilli Mayonnaise sauce	85
Salmon Crispy (G, S, SB) (5pcs) Salmon, Crispy Rice, Spicy Mayo, Tsume, Wasabi Aioli	85
Maguro Crispy (G, S, SB) (5pcs) Tuna, Crispy Rice, Spicy Mayo, Tsume, Wasabi Aioli	85
Unagi (G, S, SB) (6pcs) Fresh Water Eel Chives, Pickled Ginger	95
Chirashi (G, S, SB) (5pcs) Mixed Sashimi Pickled Radish, Avocado, Daikon sheet	95
Lobster Karifornia caviar (G, S, SB) (5pcs) Lobster California Maine Lobster Armani Caviar, Cucumber, Avocado	650

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TEMPURA	AED
Yasai (G, SB, Vegan) Mixed Vegetables with Tendashi	60
Chicken Kara-age (G, SB) Fried Chicken, QP Mayo, Lime	65
Spicy Chicken Kara-age (G, SB) Fried Chicken, Hashi Spicy Chicken Sauce	70
Taiga Ebi (G, S, SB) Black Tiger Prawn with Tendashi	85
Tako Kari Kari Tempura (E, G, S, SB) Crunchy Octopus with Spicy Creamy sauce	110
Ise Ebi (E, G, S, SB) Giant Prawn Tempura with Wasabi Aioli	120

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ROBATAYAKI	AED
Avocado Yaki (G, SB, Vegan) Avocado, Spinach, Leek, Lotus root, Kumquat, Hajikami with Sweet Miso	120
Yaki Tori (G, SB) Chicken and Leek skewers with Teriyaki sauce	125
Yaki Mame (G, SB, Vegan) Vegan steak, Spinach, Shichimi powder, Shimeji Mushroom with Hashi Sweet Soy sauce	155
Robata Tako Kushi (G, SB, S) Slow cooked Octopus skewer	170
Robata Yuan-yaki Salmon (G, S, SB) Salmon, Teriyaki, Lime, Lotus root, Hajikami	180
Gindara Miso (E, G, S, SB) Miso Black Cod Lime, Shiso Flower with Tamago Miso	199
Gindara Soy Robatayaki (G, S, SB) Teriyaki Black Cod with Lotus root, Kumquat, Hajikami	199
Miso Mero Robatayaki (G, S, SB) Miso Chilean Seabass with Japanese Honey Plum sauce	210
Yaki Niku Kushi (G, S, SB) Angus Beef skewer with Teriyaki sauce	220
Ramuniku Miso (E, G, SB) Lamb Chops, Bean Sprouts, Tamago Miso	250
Wagyu Karubi (G, SB, SS) Wagyu Beef Short Rib, Foie Gras, Enoki mushroom	315
Tajima Wagyu Ribeye Robatayaki (G, SB) Wagyu Rib Eye Grade 7~8 with Foie Gras, Maitake mushroom with Sansho Miso sauce and Teriyaki sauce	400
Tajima Wagyu Sirloin Robatayaki (G, SB) Wagyu Striploin Grade 7~8 with Foie Gras, Maitake mushroom with Sansho Miso sauce and Teriyaki sauce	400
Black More 9+ Wagyu Robatayaki (G, SB) Wagyu Striploin Grade 9+ with Foie Gras, Maitake mushrooms with Sansho Miso sauce and Teriyaki sauce	680

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TEPPANYAKI	AED
Tofu (D, G, SB, V) Tofu Steak, Zucchini, Cabbage, Asparagus, Carrot, Radish Soy Butter with Hashi Sweet Soy sauce	95
Hotate (E, D, G, S, SB) Scallops, Orange, Chives, Nori pickles with Sweet Miso and Teriyaki sauce	185
Ise Ebi (E, D, G, S, SB) Giant prawn, Yuzu Garlic Butter, Chive	235
Spicy Angus (D, G, SB, SS) Angus Tenderloin, Hashi Chilli Sauce, Asparagus, Sesame seeds	285
Lobster Teppanyaki (D, G, S, SB, SS) Canadian Lobster with Garlic Butter, Chives	520
Lobster Udon (D, G, S, SB) Canadian Lobster, Udon, Jalapeno and Spicy cream, Chives	530

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ROBATAYAKI OR TEPPANYAKI

Chef's Special Combination Platter **AED**

Kaisan Butsu | Seafood (E, D, G, S, SB) **629**

Jumbo Prawn, Black Cod, Chilean Seabass,
Scallops with Vegetables

Niku | Meat (E, D, G, SB, SS) **659**

Spicy Angus Beef, Short ribs, Lamb chops, Yaki Tori with vegetables

Moriawase | Meat and Seafood (E, D, G, S, SS, SB) **699**

Robata Wagyu Beef, Spicy Angus Beef, Scallops, Giant prawns,
Vegetables with Sesame and Spicy onion sauce

TEPPANYAKI **AED**

Fried Rice or Fried Noodle

Yasai (D, G, SB, SS, Vegan) **65**

Vegetable | Carrot, Spring onion, Zucchini, Bean sprouts

Kaisan Butsu (D, G, S, SB) **75**

Seafood | Scallops, Shrimps,
Carrot, Spring onion, Zucchini, Bean sprouts

SIDE DISHES **AED**

Gohan (Vegan) **35**

Steamed Japanese Rice

Moyashi (G, SB, Vegan) **40**

Bean Sprouts with Teriyaki sauce

Kinoko mori (G, SB, Vegan) **40**

Teppanyaki Assorted Mushrooms with Sea salt

Asuparagasu (G, SB, Vegan) **40**

Green Asparagus with Basil Miso

Broccolini (G, SB, Vegan) **50**

Char-grilled Broccolini, Teriyaki, Sesame seeds

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DEZA-TO DESSERT	AED
Kokonattsu Cake (D, G) Hashi Warm Coconut Cake, Ginger Caramel stuffing and Vanilla Foam	60
Kiseki Fruits (Vegan) Exotic Sliced Fruits with Strawberry Ginger Sorbet	65
Mochiaisu Mochi Ice Cream 3 Varieties for your Choice (D, N, SB, SS) Chocolate Coconut Matcha Green Tea Black Sesame Vanilla Chip Mango Salted Caramel Adzuki Red Bean Strawberry Vegan lychee Passion Fruit	75
Miso Chocolate (D, E, G, SB) Warm Chocolate Molten Cake with Miso popcorn and Banana Ice Cream	75
Hokkaido Chawanmushi (D, E) Tahitian Vanilla Custard, Salted Caramel Ice Cream, Rice crispy	75
Matcha Tiramisu (D, E, G) Mascarpone Mousse, Green Tea Sponge	85
Mizu Yokan (Vegan) Red bean Jelly, Chestnut candied, Coconut sorbet	89
Dessert Moriawase (D, E, G, N, SB, SS) Chef's Special Dessert Platter Exotic Sliced Fruits, Miso Chocolate, Coconut Cake, Mochi Ice Cream, Strawberry Ginger Sorbet	190

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